International Application No.: PCT/EP2004/001135

International Filing Date: Feb. 7, 2004

Page: 3

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

- 1. (Currently Amended) A regenerated cellulose-based tubular food casing which is comprising impregnated with smoke aroma, wherein the L* value, determined by the CIE-LAB method, of the casing has decreased due to the impregnation impregnated smoke aroma by no more than 5 and before stuffing is still at least 40, and in that the L* value of the casing removed from the food situated therein is changed by no more than ±5.
- 2. (Original) The food casing as claimed in claim 1, wherein its L* value after the impregnation and before stuffing has decreased by 0.1 to 2.
- 3. (Original) The food casing as claimed in claim 1, wherein its L* value, after removal from the food, has decreased by 0.1 to 3.
- 4. (Currently Amended) The food casing as claimed in claim 1 to 3, wherein the change of the a* value due to the impregnation is, before stuffing, not more than ± 5 [[,]] preferably ± 1 .
- 5. (Currently Amended) The food casing as claimed in one or more of claim[[s]] 1 to 4, wherein the change of the b* value due to the impregnation is, before stuffing, no more than ± 5 [[,]] preferably no more than ± 1.5 .
- 6. (Currently Amended) The food casing as claimed in one or more of claim[[s]] 1 to 5, wherein the change of the a* and b* value, after removal from the food, is no more than ± 3 [[,]] preferably no more than ± 2 .

International Application No.: PCT/EP2004/001135

International Filing Date: Feb. 7, 2004

Page: 4

7. (Currently Amended) The food casing as claimed in one or more of claim[[s]] 1 to 6, wherein it has a fibrous reinforcement.

- 8. (Currently Amended) The food casing as claimed in one or more of claim[[s]] 1 to 7, wherein the fibrous reinforcement is a fibrous paper[[,]] preferably a hemp fiber paper.
- 9. (Currently Amended) The food casing as claimed in one or more of claim[[s]] 1 to 8, wherein it is a white, cream-colored or chamois-colored casing having an L* value of more than 80[[,]] preferably more than 90.
- 10. (Currently Amended) The food casing as claimed in one or more of claim[[s]] 1 to 9, wherein, on the inside, it additionally has an adhesion preparation.
- 11. (Currently Amended) The food casing as claimed in one or more of claim[[s]] 1 to 10, wherein, on the inside, it additionally has a release preparation.
- 12. (Currently Amended) The food casing as claimed in one or more of claim[[s]] 1 to 11, wherein it is finally processed[[,]] preferably in stick form as shirred stick, or in the form of sections tied off at one end.
- 13. (Currently Amended) A method for producing a food casing as claimed in one or more of claim[[s]] 1 to 12, which comprises said method comprising applying to the inside of a tubular cellulose-based food casing an impregnation liquid which comprises a smoke aroma having a weakly brown to yellow intrinsic color.
- 14. (Currently Amended) The use of the An artificial sausage casing comprising a food casing as claimed in one or more of claim[[s]] 1 to 12 as artificial sausage casing, in particular for raw sausage, particularly preferably for salami, hard smoked sausage and dried sausage.

International Application No.: PCT/EP2004/001135

International Filing Date: Feb. 7, 2004

Page: 5

15. (New) An artificial sausage casing as claimed in claim 14, wherein the casing is a salami casing, a hard smoked sausage casing or a dried sausage casing.

16. (New) A food casing as claimed in claim 12, wherein the food casing is in the form of a shirred stick or in the form of sections tied off at one end.